

# THE BEER DEMYSTIFIER *NEW YORK CITY FILES* 2009-2010

## BREWERY PROFILE

### Duvel-Moortgat

International Brewing Company

HQ: Belgium

A large Belgian brewer of quality ales, founded on a farm in 1871. Duvel-Moortgat also owns Brasserie d'Achouffe (founded in 1982 by brothers-in-law Pierre Gobron and Chris Bauweraerts), Liefmans, and Bernard of the Czech Republic plus, in America, Brewery Ommegang which is located in Cooperstown, upstate New York. Ommegang Abbey Ale and some Hennepin was brewed and bottled for a brief period a couple of years ago by Moortgat in Belgium for their American subsidiary; all Ommegang beers are now brewed in Cooperstown. Ommegang produces consistently high quality Belgian-style beers which generally retail at good value prices. Look out for Cave-Aged Ommegang at pre-announced times, and there is a popular annual Belgian beer festival at the Cooperstown brewery. Locally, cask-conditioned ales from Ommegang are available some of the time from Union Beer Distributors.



### Ratings

Each beer has been given a rating from one to five which should be interpreted as follows.

\* Bland, one-dimensional, or tasting of cheap adjuncts – unenjoyable. Not recommended.

\*\* Nothing special but may be worth trying if nothing better is available.

\*\*\* Good, recommended.

\*\*\*\* Great, highly recommended.

\*\*\*\*\* Exceptionally good, very highly recommended.

*Ratings are based on personal taste although, in certain instances, outside evaluations have been used when a particular beer has not been sampled by the author/webmaster.*

{S} after the beer name denotes seasonal availability.

- **Domestic**

- *Ommegang Abbey Ale and Hennepin has also been brewed in Belgium.*

**Ommegang Stout {S}** (4.6%) \*\*\* < - DRY STOUT - > – A pleasant though basic black stout released in the spring, moderately roasty with a dry finish.

**Ommegang Witte** (5.1%) \*\*\*\* < - BELGIAN WITBIER - > – A crisp, clean, high quality witbier.

**Obamagang – Inauguration Ale 2009** (6.2%) \*\*\* < - BELGIAN STOUT - > – “Beer You Can Believe In” is cross between a porter and a stout with a touch of kriel and chocolate for good measure. Draft only, quite easy to drink.

**Ommegang Rare Vos** (6.5%) \*\*\*\* < - BELGIAN PALE ALE - > – Belgian-style amber ale with a yeasty aroma and smooth texture.

**Ommegang Chocolate Indulgence {S}** (7.0%) \*\*\*\* < - BELGIAN STOUT - > – Newly released in fall 2007, this long awaited Belgian-style stout is rich with distinct burnt and roasted malt notes, together with bitter chocolate which lingers at the finish.

**Ommegang Hennepin** (7.7%) \*\*\*\*\* < - SAISON - > – A tasty, fluffy, world-class saison with a soft mouthfeel.

**Ommegeddon {S}** (8.0%) \*\*\*\* < - SPONTANEOUSLY FERMENTED ALE (WILD ALE) (SOUR) - > – Wild ale with some pepper and spice, also a little sourness.



**Ommegang Abbey Ale** (8.5%) \* \* \* \* < - BELGIAN DUBBEL - > – Rich, aromatic Belgian-style dubbel with a vinous texture and notes of caramel, apricot, honey, and a touch of anise.

**Ommegang Three Philosophers** (9.8%) \* \* \* \* < - FRUIT BEER - > (cherry) – A ‘quadrupel’ blended with fruit beer which cellars well.

- **Brewed in Belgium**

- *Ommegang Abbey Ale and Hennepin has also been brewed in Belgium.*

**Liefmans Frambozenbier** (4.0%) \* \* \* \* < - FRUIT BEER - > – A refreshing raspberry tanged fruit beer.

**Dentergems Wit Bier** (5.0%) \* \* \* < - BELGIAN WITBIER - > – Citrusy and a little herbal.

**Liefmans Kriekbier** (5.0%) \* \* \* \* < - FRUIT BEER - > – Tart and sweet at the same time, with cherry dryness on the palate.

**Liefmans Oud Bruin** (5.0%) \* \* \* < - FLANDERS OUD BRUIN (SOUR) - > – Dark brown with a little woodiness and mild sour cherries.

**Jan van Gent** (5.5%) \* \* \* < - BELGIAN PALE ALE - > – Fruity, easy drinking pale ale, a little tart, hopped with English Challenger and Goldings.

**Ommegang Rouge Grand Cru** (5.5%) \* \* \* \* \* < - FLANDERS RED ALE (SOUR) - > – Deep ruby beer aged for 18 months in French Oak, sour and funky with a pleasant dry finish. Brewed under contract by Bockor in Bellegem, Belgium.

**Brugse Straffe Hendrik Blonde** (6.0%) \* \* \* < - BELGIAN PALE ALE - > – Dark yellow, spritzzy, refreshing beer with some pepper and clove.

**Abdis Blond** (6.5%) \* \* \* < - BELGIAN PALE ALE - > – A yeasty, floral pale ale.

**Abdis Bruin** (6.5%) \* \* \* < - BELGIAN DARK ALE - > – Mid-brown beer with notes of roasted malt and coffee, plus spicing from curaçao, anise, and seeds of paradise.

**Abdis Triple** (6.5%) \* \* \* < - BELGIAN TRIPEL - > – Golden beer with a dry fruitiness and some caramel.

**Liefmans Glühkriek** (6.5%) \* \* \* \* < - FRUIT BEER - > – Cloves and ripe cherries dominate in this beer which is best when served warm (around 70 °C).

**Liefmans Goudenband** (8.0%) \* \* \* \* \* < - FLANDERS OUD BRUIN (SOUR) - > – Dark brown beer with a distinctive fruit tartness and syrupy mouthfeel.

**La Chouffe** (8.0%) \* \* \* \* < - BELGIAN GOLDEN STRONG ALE - > – Hazy golden ale with coriander.

**McChouffe** (8.0%) \* \* \* \* < - WEE HEAVY STRONG SCOTCH - > – Strong and dark with mild hoppiness.

**Maredsous 8** (8.0%) \* \* \* \* < - BELGIAN DUBBEL - > – Dark and creamy with fruit and caramel noticeable.

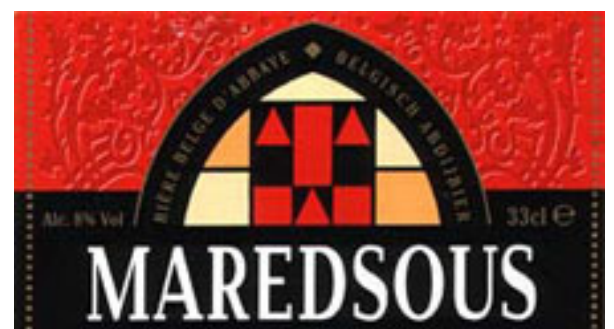
**Duvel** (8.5%) \* \* \* \* \* < - BELGIAN GOLDEN STRONG ALE - > – Pale golden, soft on the palate with apple peel and spice hints.

**Lucifer** (8.5%) \* \* \* < - BELGIAN GOLDEN STRONG ALE - > – Pale, grassy ale with a dry finish which masks the alcohol content well.

**Vondel** (8.5%) \* \* \* < - FLANDERS OUD BRUIN (SOUR) - > – Dark brown, yeasty, lively beer with a touch of spices and tartness.

**Houblon Chouffe** (9.0%) \* \* \* \* \* < - BELGIAN IPA - > – Double IPA meets tripel head-on.

**La Gnomette II {S}** (9.0%) \* \* \* \* \* < - BELGIAN IPA - > – A one-off/occasional Achouffe beer brewed in a collaboration with Garrett Oliver of Brooklyn Brewery.



**Maredsous 10** (10.0%) \* \* \* \* < - BELGIAN TRIPEL - > – Golden, sweetish, peppery tripel with a dry finish.

**N'Ice Chouffe** (10.0%) \* \* \* \* < - BELGIAN DARK STRONG ALE - > – Dark amber with brown sugar, spice, and fruit prominent.

**SEE BEER MENUS FOR AVAILABILITY (EXTERNAL LINK)**

<http://www.beermenus.com/breweries/duvel-moortgat>

<http://www.beermenus.com/breweries/ommegang-brewery>

<http://www.beermenus.com/breweries/brouwerij-moortgat>

<http://www.beermenus.com/breweries/liefmans-moortgat>

<http://www.beermenus.com/breweries/brasserie-d-achouffe>

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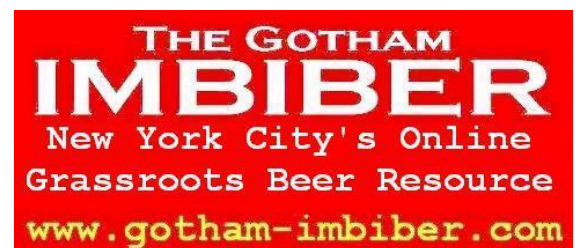
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PHOTOS OF THIS BREWERY**  
(EXTERNAL LINK) © CHUCK COOK

Moortgat: <http://www.flickr.com/photos/belgianbeerspecialist/sets/72157605688511958/>

Achouffe: <http://www.flickr.com/photos/belgianbeerspecialist/sets/72157606859737637/>

Liefmans: <http://www.flickr.com/photos/belgianbeerspecialist/sets/72157606026779064/>

*This page is written by Alex Hall, and is updated to April 2009.*



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